

PINO ROMÁN

VALLE DEL ITATA
Chile

PAIS PET-NAT 2024

Region: Itata
Sub-region: Trehuaco
Geography: Coastal Mountain Range
Agroecological Zone: Coastal Rainfed

VINEYARD

The vineyard is located on slopes of granite soil, without irrigation (dry-farmed), cultivated as bush vines (goblet) and on original rootstock (franc de pied), phylloxera free.

Vine age: 60+
Surface: 3 hectares (ha)
Plants/ha: 5,000
Yield: 6,000 kg/ha
Elevation: 161 meters above sea level
Average slope: 12.8%
Orientation: 135°
Lithostratigraphy: Intrusive rocks
Rock: Batholith
Winegrower: Eliana Sanhueza

WINEMAKING

A saignée of País, this pét-nat is wild fermented in stainless steel. Bottled at 10 g/L of natural sugar, giving a sparkler that's softer when compared with traditional method.

TASTING NOTES

Dried strawberries, Rainier cherries, rose, and raspberry. Crunchy acid, the right amount of spritz, and it's time to go to the beach.

PAIRING SUGGESTIONS

Bouillabaisse and ratatouille, not beef bourguignon. Maybe better on its own? Unless a friend has duck rillettes waiting at the park...

ABV: 12%
Varietal: 100% País

